

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

			*					
Establishment Name  Parlage R 212					Telephone Number	Date of In (mm/dd/y		
Recbar 812					312 725 #138	1 ' . '		
Establishment Address (number and street, city, state, zip code)						1/31	120	
334	Pew	<u>51.</u>	New Albay, IN	47150	812 697 0361			
Owner			•		Purpose:	Follow-u	· I	
Rechar NA, 110					1. Routine	TES	10 days	
Owner's A	ddress				2. Follow-up	Summary	y of Violations:	
					3. Complaint	$1 \times 1$	ah	
Person in Charge					Pre-Operational	( <u>)</u>	$NC_3R$	
Responsible Person's E-mail					5. Temporary			
Responsible	e Person's	Ŀ-ma	11		6. НАССР	Menu Ty	pe (See back of page)	
Contided E	ood Manac				7. Other (list)		3 4 5	
Certified F			(01.100)			12	3 <del></del> 45	
1	-	•	(11/6/24)	<u></u>				
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATIO	ON(S) REPE	ATEL	FROM PREVIOUS INSPECTIONS A	ARE DENOTED IN THE "SUI	MMARY OF VIOLATIONS" AN	O IN THE 1	VARRATIVE BELOW AS "R"	
Section#	C/NC	R		Narrative			To Be Corrected By	
217	NL		Observed stoned equips	mut still reeding ?	copyly mashe prior fo	sovice	Before open	
399						wt	Befor open	
			meding a temporary a	over until 2nd	Then review and con-	fined	_	
			meding a temporary a build-out begins (di	iscussed partied "/	ean-to" with PIC'	)		
426	Ni	<u></u> .	Observed unfinished/sh	orman area in bas	event to be about	red	Befor open	
			with mused or inse					
			V, 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	7,				
- Unfinished area(s) in basement will be part of 2020/21								
			PhaseII build-out  no food or equipment stered in this men, just gones  M-st complete plan review prior to build-out					
			· M-st canalate	Most consists Blue assists soirc to build-out				
			The state of the sea later of the sea					
·			-Observed box make to take 2 + mins to mench 100°F					
discussed oping procedures with staff to ensure								
			hat make is anoilable during service					
			7007 - 044 13 00	The state of the s	CIOICE			
			FCHO will	issue pro-role	d runit 2/2	<b></b>		
Received by	(name and	title p	rinted):	1/3-0 [.0,300]	Inspected by (name and title p	rinted):		
Mie	hael		Wrege		4).	Incom	n (EHS)	
Received by		:			Inspected by (signature):	7.	*	
Mihl 4/m						1		
cc:	57		cc:			cc:		

Rechar 812

Floyd County Health Department Inspection Notes	
Gode#1 CONC.	麗
PIC:	4
CFH:	-
Health Policy Y - N Food Code: Y - N Email:	-
C, Mai	-
bar heat	$\overline{-}$
Established in Egypt's 9	
	$\dashv$
- 27 equipment - non - clean	
399 in machine	
426 votrished ones	
	$\neg$
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